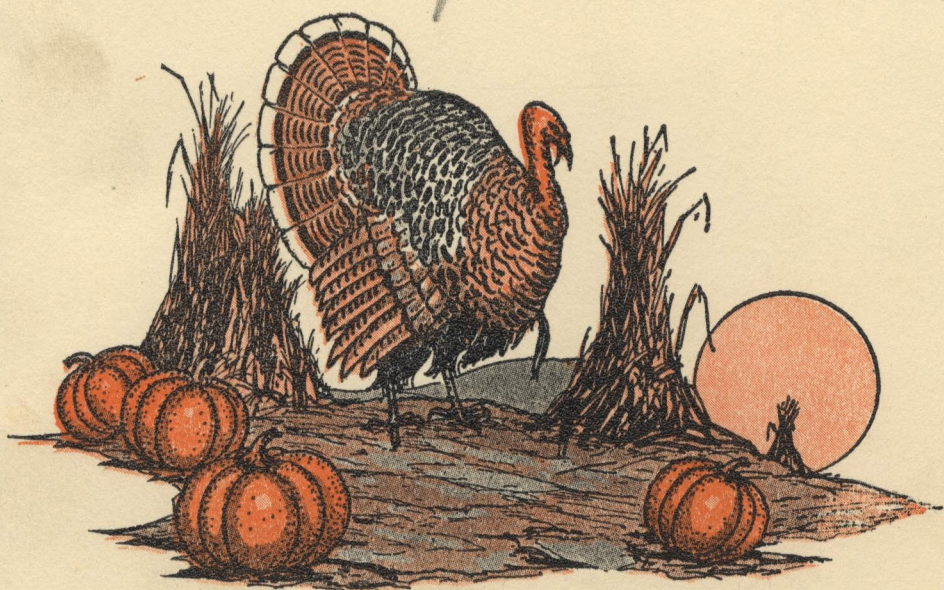
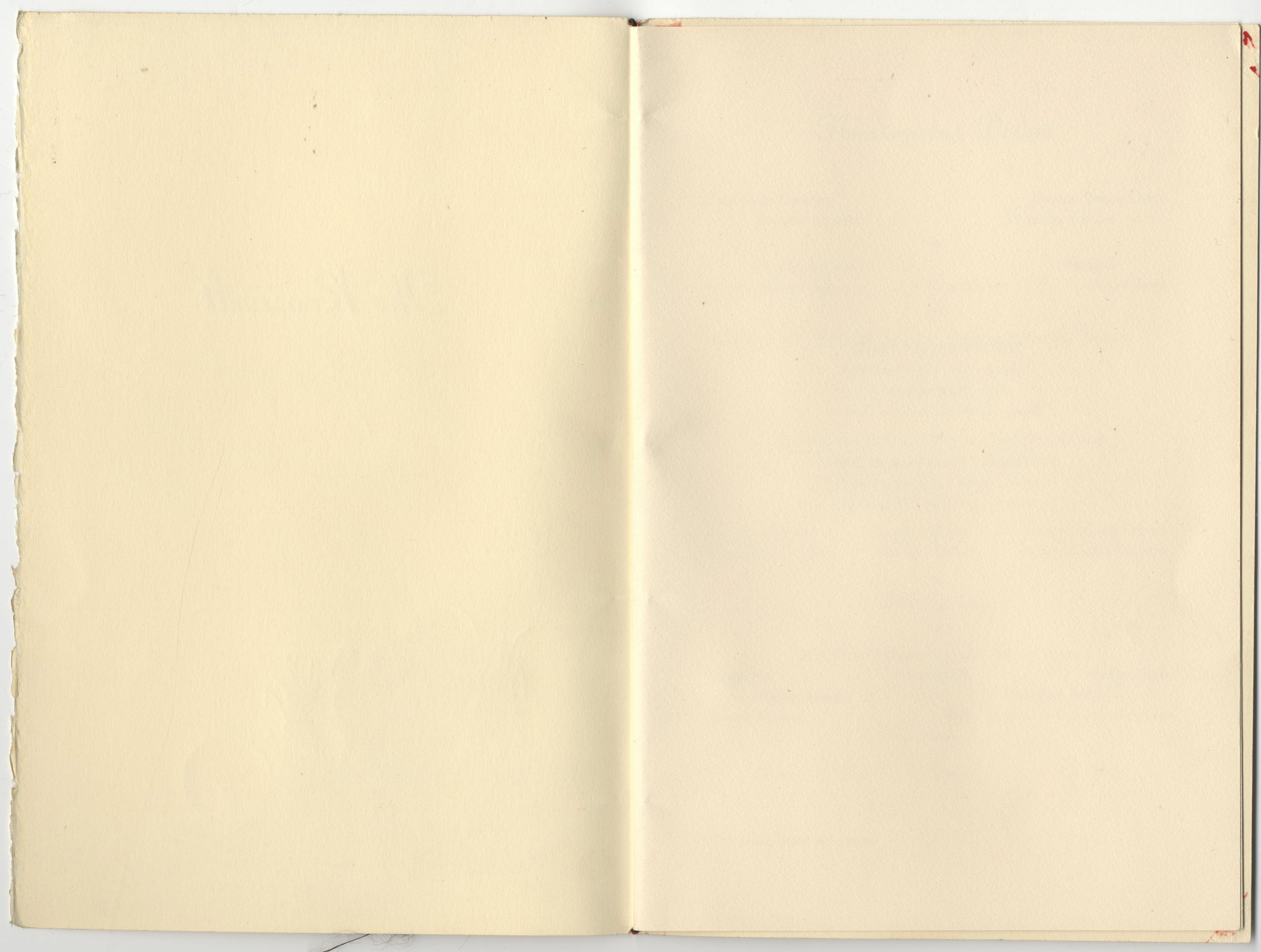


*The Roosevelt*

*To Hayden  
Bird watcher  
Long Island*









THE ROOSEVELT HOTEL  
MADISON AVENUE AT 45TH STREET  
NEW YORK  
Bernam G. Hines, *Managing Director*

THURSDAY, NOVEMBER 21ST, 1940

## Thanksgiving Dinner

CRAB MEAT COCKTAIL  
SUPREME OF FRUIT

CHILLED TOMATO JUICE  
MOSCOVITE CANAPE

HEARTS OF CELERY  
SALTED ASSORTED NUTS

MIXED OLIVES  
RADISHES  
SWEET CIDER

OLD FASHIONED VEGETABLE SOUP

CHICKEN BROTH WITH NOODLES

BAKED OYSTERS, CASINO

ROAST STUFFED MARYLAND TURKEY, CRANBERRY COMPOTE

GRILLED FILET MIGNON WITH MUSHROOMS

BRAISED GOSLING, CURRANT JELLY

SUCKLING PIG, CHESTNUT DRESSING

BRUSSELS SPROUTS  
BAKED IDAHO POTATO

CREAMED ONIONS  
MASHED TURNIPS

MASHED YELLOW SQUASH  
CANDIED SWEET POTATOES

CHIFFONADE SALAD

HOT PLUM PUDDING, HARD AND BRANDY SAUCE

MINCE PIE

PUMPKIN PIE

MOCHA CAKE

COUPE JUBILEE

RASPBERRY SHERBET

BISCUIT TORTONI

FRUIT SURPRISE ICE CREAM AND CAKE

MINTS

COFFEE

TEA

MILK

THE GRILL \$3.00 *per person*



